



OUR MENU, YOUR WAY



OYSTERS - Fresh & Baked

Maldon Rock Oysters served with Shallots, Vinegar & Tabasco 3.5 each

Maldon Rock Oysters served with Kombu Oil and Pickled Daikon Radish 3.6 each

Three oysters served baked with herb Butter Rockefeller Style 12

SHARING BOARDS



CHARCUTERIE BOARD 19 **GF**

Selection of Cured Meats served with fresh bread, piccalilli pickles & olives

ANTIPASTO BOARD 18 **GF DF V VG**

Char Grilled Vegetables & Mediterranean Dips served with fresh bread & olives

CHEESE BOARD 19

King Cott Blue | Baron Bigod Brie | Montgomery Cheddar |
served with fresh Housemade crackers, piccalilli, **bread** and chutney

MIXED CHARCUTERIE 24 **GF**

Selection of Cured Meats Served With Picallili, Choice of 2 of our Cheese's,
Crackers Bread and Chutney



All bread, crackers and chutneys are made in house

Some of our Cheeses are unpasteurised.

SIDES

Skinny Fries 6

Triple Cooked Chips 6.5

Creamy Mash Potato 6.5

Cauliflower Cheese 6.5

Mixed Side Salad 5

Tenderstem Broccoli 6

Buttered Greens 6.5



Olives and Cornichons 4 **GF DF V VG**

House Made Bread with Balsamic Vinegar and Oil 4.5 **GFA DF V VG**

STARTERS



Carrot and Ginger Soup with Homemade Bread and Butter 9 **DFA**

Mushroom Parfait, Pickled Red Onion and Toasted Sourdough 13 **GFA V**

Tomato Tart with Pesto Rocket Salad and Goats Cheese 13

Dressed King Prawn Tart, Avocado, Spring Onion & Cucumber Salad 16 **GFA**

Peppered Short Rib with Celeriac Puree and Crispy Onions 13 **GF DF**

Cured Salmon, Beetroot, Dill and Dressed Leaves 13 **GF DF**

Confit New Potatoes with Salmon Roe and Creme Fraiche 12 **GF VA**

MAIN COURSES



Glazed Cauliflower Steak with Cauliflower Puree, Crispy Seaweed and Cheese Curds 24 **VA DFA GF VG**

Rare BBQ Lamb Rump, Roasted Garlic Hasselback Potato and Cavolo Nero 28

Pork Loin with Creamy Mash Potatoes, Savoy Cabbage & Wholegrain Mustard Sauce 24 **GF**

Confit Duck Leg with Lentils, Roasted Artichoke Puree and Sweet Onion Sauce 22

Crab and Chilli Linguine with Creme Fraiche and Chives 20

Pan Roasted Cod, Crushed New Potatoes, Tenderstem Broccoli and Caviar Butter Sauce 25 **GF**

Ratatouille and Chickpea Gratin 22 **DFA GFA**

STEAKS



Our steaks are served with Chunky Chips or Skinny Fries, Bordelaise sauce or Cafe de Paris Butter, Tenderstem Broccoli.

All our steaks are served medium or above..

Bar Grilled Flat Iron 33 **GF**

1 Kilogram Bone In Rib-eye (Recommended for Sharing) 85

We do not add a service charge to our bills

All prices include VAT. Please make us aware of any dietary requirements, allergies or intolerances.



Dark Chocolate, Salted Caramel Tart 12

with Chantilly Cream

Raspberry Frozen Yogurt Parfait 12 **GFA**

with Honey Crumble and Raspberry Sauce

Vanilla Creme Brulee 12

With a homemade Jammy Dodger

Affogato 10 **GFA**

Vanilla Ice Cream, Espresso, Chocolate Macaron a Choice of Frangelico, limoncello or Amaretto. Have Baileys for a £1 surcharge.

Warm Bannana Bread with Toffee Sauce 12

Served with Vanilla Ice Cream

Dark Chocolate Brioche Bread & Butter Pudding 10

Clotted Cream, Brulee Crust

Cheese Plate 12 **GFA**

*Your Choice of: King Clott Blue, Baron Bigod Brie or Montgomery Cheddar
served with our Homemade Crackers & Chutney.*



Dessert Wines

	50ml	100ml
Noble Mud Pie	9	18
An Australian wine that pairs beautifully with our Cheese		
Astruc Muscat	7	14
A spiced and citrus flavored French desert wine, that pairs well with most desert choices		
Lions Sauternes	9	18
A French dessert wine that is simply a must to compliment our Bread Pudding or cheesecake		
Valpolicella DOC Bertani (Red)	9	18
An unusual Italian red dessert wine that when paired with the cheese board, will delight.		
Vidal Icewine	12	24
A Canadian Icewine with clean fruit flavours of peach, pear juice, tangerine and a drizzle of honey to excite the palate.		

Digestifs

	25ml	50ml
Remy Martin XO Cognac	14	28
Hennessy VS Cognac	4.75	9.5
Hennessy XO Cognac	15	30
Liqueur Coffee including Irish, Italian, Russian or a choice of your own	8	



Lunch Menu

House Made Bread with Balsamic Vinegar and Oils 4.5 GFA DF V VG

Carrot and Ginger Soup with Homemade Bread and Butter 9 DFA

Mushroom & Poached Eggs on Toasted Sourdough 12.5

Dressed King Prawn Tart , Avocado, Cucumber Salad 16 DF GFA

Chicken Ceaser Salad, Prangrattato, Anchovies, Parmesan 20 GFA

Eggs Benedict With Choice of Cured Salmon, Smoked Bacon or Ham 12.5

Homemade Runny Scotch Egg, Piccalilli 10

Cumberland Sausages , Creamy Mash and Onion Gravy 18

Crab and Chilli Linqine with Creme Fraiche and Chives 20

House Made Pie with Creamy Mash with Tenderstem Broccoli 22

Club Sandwich with Homemade Crisps 12

Dessert

All served with your choice of Coffee or Tea

Warm Banana Bread With Toffee Sauce 12

Vanilla Creme Brulee With a Homemade Jammy Dodger 12

Side Dishes

Skinny Fries 6 l Triple cooked Chips 6.5 l Cauliflower Cheese 6.5

Mixed Side Salad 6 l Tenderstem Broccoli 6 l Buttered Greens 6.5

We Do Not Add Service Charge To Our Bills

All prices include VAT of 20%, Menu is subject to change, on availability of produce.
Please make us aware of any Dietary Requirements, Allergies or Intolerances



SHARING FOOD MENU

Wine and Cocktail Menu's are available upon request

All prices include VAT
Please make us aware of any dietary requirements, allergies or intolerances, we are
happy to help and advise

SHARING BOARDS

CHARCUTERIE BOARD 19 GFA

*Selection of Cured Meats served with
fresh bread, pickles & olives*

ANTIPASTO BOARD 18 GF DF V VG

*Chargrilled Vegetables | Mediterranean Dips
served with fresh bread & olives*

MIXED CHARCUTERIE 24 GF

*Selection of Cured Meats with Picallili,
With a Choice of 2 of our cheese's, Crackers
Bread and Chutney.*

CHEESE BOARD 19 GFA

*Blue Cheese | Driftwood Goat | Mayfield
served with homemade chutney, celery,
grapes & crackers*

Fresh homemade crackers, bread and chutney

All bread, crackers and chutneys are made in house.

SHARING PLATES

*House Made Sourdough Bread with Balsamic Vinegar and Oil 4.5
DF*

Hand-Cut Triple Cooked Chips & Garlic Mayonnaise 6.5 GF DF

Skinny Fries 6 GF DF

Halloumi Fries & Sweet Chilli Dip 9 V

Sticky Chorizo Bites With Honey and Soy 9

Sticky Pork Belly Bites, Honey & Chilli 10 DF

Mini Fishcakes with Tartare Sauce 9

Burrata with Chorizo , Nduja and Sourdough Toast 12

Crispy Chilli Beef 10 DF

Homemade Fudge 1.5 (Per Piece)

OYSTERS - Fresh & Baked

Maldon Rock Oysters served with Shallot Vinegar & Tabasco

3.5 GF DF

Maldon Rock Oysters served with Kombu Oil and Pickled

Daikon Radish 3.6 GF DF

Three oysters served baked with Herb Butter and Crumb

Rockefeller Style 12 DF



SUNDAY LUNCH MENU

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OYSTERS - Fresh & Baked

Maldon Rock Oysters served with Shallot Vinegar & Tabasco 3.5 each **GF DF**

Maldon Rock Oysters served with Kombu Oil and Pickled Daikon Radish 3.6 each **GF DF**

Three oysters served baked with herb Butter Rockefeller Style 12 **DF**

STARTERS

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Carrot and Ginger Soup with Homemade Bread and Butter 9 **DFA**

Mushroom Parfait, Pickled Red Onion and Toasted Sourdough 13 **GFA V**

Tomato Tart with Pesto Rocket Salad and Goats Cheese 13 **DF GFA**

Dressed King Prawn Tart, Crispy Prawn and Avocado, Cucumber Salad 16 **GFA**

Peppered Short Rib with Celeriac Puree and Crispy Onions 13 **GF DF**

Cured Salmon, Beetroot, Dill and Dressed Leaves 13 **GF DF**

New Potatoes with Salmon Roe and Creme Fraiche 12 **GF VA**

MAIN COURSES

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Roasted Rump of Beef from Dumfries, Scotland, 24 **VA GFA**

Roast Leg of Kent Lamb 24 **VA GFA**

Mixed Roast of Lamb and Beef 27 **GFA VA**

All Of The Above Served With Roast Potatoes, Yorkshire Pudding, Parsnips, Seasonal Vegetables and
Cauliflower Cheese

Pan Roasted Cod, Crushed New Potatoes, Tenderstem Broccoli and Caviar Butter Sauce 25 **GF**

Glazed Cauliflower Steak with Cauliflower Puree, Crispy Seaweed and Cheese Curds 24 **V VG GF DFA**

Crab and Chilli Linguine with Creme Fraiche and Chives 20

We Do Not Add Service Charge To Our Bills.

All prices include VAT. Please make us aware of any dietary requirements, allergies or intolerances, we are happy to help and advise.



OUR MENU, YOUR WAY



SIDES

Buttered Greens 6.5

Triple Cooked Chips 6.5

Cauliflower Cheese 6.5

Roast Potatoes 7

